



2009 State Farmers Market Strawberry Dessert Contest

1st Place Winner

“Strawberry Delight”

By: Kathy Crank, Raleigh, NC

Crust:

1 ½ cup self rising flour

½ cup finely chopped pecans

¾ cup brown sugar

1 stick + 2 Tbsp. melted butter

Preheat oven to 350° degrees. Lightly grease 13” x 9” pan. Combine first three ingredients. Pour in melted butter and stir until well blended and flour mixture is moistened. Press into the bottom of the prepared pan. Bake for 10-12 minutes until crust is lightly browned. Cool before adding the filling mixture.

Filling:

1- 8 oz. block cream cheese

12 oz. Cool Whip whipped topping

1 cup confectioners’ sugar

Combine, using a mixer, cream cheese and sugar. Add in whipped topping and beat until smooth and fluffy. Scrape sides of bowl to make sure all of cream cheese is incorporated. After crust has cooled, pour in filling mixture and spread evenly to cover entire crust. Place in refrigerator until topping is ready to add.

Topping:

1 small box strawberry Jell-o

1 cup sugar

4 Tbsp. cornstarch

2 cups boiling water

4 cups sliced strawberries

Mix first three ingredients together in medium sized pot. Add water and cook on medium heat until mixture thickens to gel consistency. Remove from heat, stir in strawberries. When mixture cools spread evenly over top of filling. Refrigerate until ready to serve.

2nd Place Winner

“Strawberry Devilish Cupcakes”

By: Jessica Phillips, Raleigh, NC

Ingredients:

1 box devil foods cake mix (like Duncan Hines Moist Deluxe)
1-8oz. container cream cheese, room temperature
2 cups fresh strawberries, pureed
1 tsp. vanilla extract
1 stick butter, room temperature
1 tsp. vanilla extract
2 cups confectioners' sugar

Directions:

Make the cupcakes according to package instructions. Lightly grease the muffin tin and fill the batter almost to the rim of each muffin cup. Bake according to package directions and let cool.

In a mixer combine the cream cheese, butter, strawberries, sugar and vanilla extract. Process the mixture until smooth. Transfer the strawberry icing to a pastry bag fitted with a small tip. Push the tip gently into the bottom of a cupcake and squeeze the strawberry icing until the cupcake plumps. Frost the top of the cupcake with icing. Continue with the remaining cupcakes.

Garnish each cupcake with a sliced strawberry.

3rd Place Winner

“Alice’s Strawberry Lemon Cream Bliss

By: Alice McFadden, Wake Forest, NC

Ingredients:

1 box white cake mix
1 cup of chopped fresh strawberries
1 small box of strawberry Jell-o
2/3 cup of oil
4 eggs
3 Tbsp. of cake flour
Mix and pour into two 9 inch pans and bake at 350° degrees for 30 minutes.

½ Jar of lemon curd
1 cup of diced strawberries (sweetened)

Icing:

1 cup sifted 10X powder sugar
1 cup granulated sugar
8 oz. package cream cheese
12 oz. container Cool Whip
Beat for ten minutes until all sugar has melted.

To Assemble Cake:

On first layer spread lemon curd and then on top of that 1 cup of strawberries , on top layer spread icing on top and sides. Garnish with fresh strawberries.